

4/5 FAMPAT - (C) Questel

FAN - 20090061737842
PN - JP60067000 A 19850417 [JP60067000]
- JP5009080 B 19930203 [JP93009080]
- JP2002543 C 19951220 [JP2002543]
TI - MALTOSE SEPARATING METHOD
PA - MITSUBISHI CHEM IND
IN - SHIODA TSUYOSHI; KIHARA TETSUAKI; NAKAZAWA ISAO; MURAYAMA MASAKATSU
AP - 1983JP-0172394 19830919
PR - 1983JP-0172394 19830919
IC - C07H-003/00 C07H-003/04 C13K-007/00
ICAA- C13K-007/00 [2006-01 A F I R M JP]; C07H-003/04 [2006-01 A L I R M JP]
ICCA- C13K-007/00 [2006 C F I R M JP]; C07H-003/00 [2006 C L I R M JP]
FI - C13K7/00; C07H3/04
FTM - 4C057 AA10; 4C057 AA12; 4C057 BB01; 4C057 BB03
CT - (JP60067000)
(A) Opposition citations - reason for opposition [07]
FR (P) 002454830 [FR2454830]
GB (P) 001394503 [GB1394503]
JP (A) 1980048400 [JP55048400]
JP (A) 1978088335 [JP53088335]
JP (A) 1978076975 [JP53076975]
- Examiner citations - reason for refusal [19]
JP (A) 1983023799 [JP58023799]
JP (A) 1982209000 [JP57209000]
- (B) Search Report [Examiner]
JP57209000(A) [JP57209000]
JP58023799(A) [JP58023799]
JP53076975(A) [JP53076975]
JP53088335(A) [JP53088335]
JP55048400(A) [JP55048400]
GB1394503(A) [GB1394503]
FR2454830(A1) [FR2454830]
UP - 2000-08

lected file: DWPI

Derwent World Patents Index, (c) Thomson Reuters
UP (basic), UE(equiv), UA (poly), UB (chem): updates through 2009-82
Reloaded. French & German abstracts and US Classes are now included.
For source data, use in combination with DWPIMV (Member View) file.
For details, please see QO website and DWPI/DWPX/DWPIMV FactSheet.
Last database update : 2009/12/23 (YYYY/MM/DD)

1/1 DWPI - (C) Thomson Reuters

AB - JP60067000 A
Sepg. maltose from water soln. including maltose and oligosaccharide
comprises continuously sepg. by chromatography, maltose soln. and
soln. mainly including oligosaccharide using water as the desorbing
agent, using the artificial moving bed method where fluid is
circulated through four zones. Ratio of volumetric velocity of the
circulating fluid in the refining zone to apparent volumetric velocity
of cation exchanger is 0.3-0.5, and ratio of volumetric velocity of
the fluid in the concentrating zone to apparent volumetric velocity of
the cation exchanger is 0.3-0.6.
- USE/ADVANTAGE: High purity maltose, which is useful for applications
as new type sweetener, can be sepd. effectively. Mass prodn. is possible.